



URO

2011

DESCRIPTION

Wine for ageing, enormous concentration, complexity and elegance. Fresh and intense fruity aromas (raspberry, red currant, cherry well integrated to a flower touch (violets, lavender) with a gentle spices & eucalyptus touch. The aromatic experience continues, the mouthfeel is silky and vibrant.

ELABORATION AND AGEING

After the careful selection, the crushing process begins where the skin is broken in order to free the juice. It is then the time of fermentation, where the must is in contact with the pulp, the skins and the seeds in large oak vats with a capacity of 5,000 liters. Following alcoholic fermentation a second fermentation, in which malic acid is transformed into lactic acid, is carried out called malolactic fermentation. Then, wine pass in to the french barrel at least 18 month.

GRAPE VARIETIES: Tinta de Toro

VINEYARD: La Coscojosa

AGEING: 18 months in French oak barrels

AGE: 96 years old

WINEMAKER: Javier Ortega & Cristiano Van Zeller

AWARDS **93 Robert Parker**